



THE DINING ROOM MENU STARTER

Soup of the day (v)(gfo) 5.50

house baked bread

Crab cake (gf) 7.50

Poached egg, Bearnaise sauce, chilli oil

Duck Beignets (gf) 7.95

Black berry gel, pickled black berries, Dijon mayonnaise, pistachio

Grilled watermelon and Halloumi (v)(gf) 6.95

Pistachio Dukkah, pomegranate, mint creme fraiche

Baked Camembert to share (gfo) 11.95

Rosemary and garlic, truffle oil, honey, house baked bread

Seared scallops (gfo) 8.95

Pea puree, black pudding, minted peas, lobster emulsion, pea shoots

Cauliflower hotwings (ve)(gf) 6.95

Sriracha mayonnaise, spring onions

MAINS

Wild mushrooms and figs (ve)(gf) 14.95

Polenta, puy lentils, raspberry dressing

Garlic and oregano lamb cutlets (gf) 18.95

Summer greens, potatoes, salsa verde, feta, olive soil

Derbyshire fillet of beef (gf) 26.95

Grilled portabello mushroom, vine cherry tomatoes, skinny fries, green peppercorn sauce

Roast pork belly (gf) 16.95

Pig cheek, Pancetta Bon Bon, celeriac puree, heritage carrots, 5 spice sauce

Roast cornfed chicken breast (gf) 16.95

King oyster mushrooms, parmentier potatoes, sweetcorn, chicken gravy

Derbyshire chateau briand and lobster (gfo) 79.95 *

Whole fresh lobster, chips, beer battered onion rings, rocket salad, tomatoes, green peppercorn sauce

Twice baked ricotta (v)(gf) 14.95

Roast aubergine and courgette, creamed spinach and leeks

Catch of the day (market price)

SIDES

ALL 3.50

Chips

Seasonal vegetables

Glazed pigs in blankets

House baked bread and dips

Olives

*pre order only 48 hours in advance price is for 2 people sharing
subject to change